

美味子

CHAPTER 48 THIN TARE SAUCE





THE THEME
FOR THIS
ROUND IS
CHILD
CHINESE
NOODLES!

THE SECOND
ROUND OF
AJIOU CUISINE
GROUP GRAND
PRX CONTEST
WILL SOON
START!



THEY'RE
REPRESENTING
THE
AJIOU GROUP!

LAST
BUT
NOT
LEAST,



CHANG'S
REPRESENTS
"LIVE,
BAMA,
KAZUOKU!"



OUR
JUDGING
GROUP'S
REPRESENTS
"LIVE,
KAZUOKU
MOVIE!"

THE
CONTEST
TWO
THREE
FOUR
FIVE
SIX
SEVEN
EIGHT
NINE
TEN
ELEVEN
TWELVE
THIRTEEN
FOURTEEN
FIFTEEN
SIXTEEN
SEVENTEEN
EIGHTEEN
NINETEEN
TWENTY



FROM
THE
ROUND

THE AJIOU
CUISINE
GROUP
GRAND PRX
CONTEST



THE
TASTING
WILL
BEGIN
AT
THE
SAME
TIME
AS
THE
LAST
ROUND
OF
THE
CONTEST

THE
TIME
LEFT
IS
10
MINUTES



THEY
WILL
BE
USING
THEIR
AMAZING
TASTING
SKILLS
TO
JUDGE
THE
CONTEST
AND
TO
CHOOSE
THE
WINNER

THE
JUDGES
WILL
BE
THREE
FOUR
FIVE
SIX
SEVEN
EIGHT
NINE
TEN
ELEVEN
TWELVE
THIRTEEN
FOURTEEN
FIFTEEN
SIXTEEN
SEVENTEEN
EIGHTEEN
NINETEEN
TWENTY









SWAMP
CUCUMBER,
ASPARAGUS
AND
MELLOPISA!

LOWEHO!
THERE'S IS A
PROBLEM
WITH THE
TOPPING!

UNTIL
WE MIGHT
HAVE PUT
SOME
DEET
FLAVOR!
AND
THAT!

OH, I SEE! THE
SESAME OIL
CAUGHT IN THE
NOODLES WILL
STOP THE
NOODLES FROM
STICKING TO EACH
OTHER AND THE
FANS COOL DOWN
THE NOODLES BY
TAKING AWAY THE
WATER VAPOR!



I'VE
NOTED!

WE'VE
GIVEN UP
ON THE
SOUND...



IT DOESN'T
SEEM AS IF HE
WAS PUT ANY
WORK INTO
THEM...

HEY
AND HE
REALLY
THINK



THE STIMULATING
SAUCE MADE WITH
BOY SAUCE, CILI
SAUCE AND SPRING
ONION BRINGS OUT
A FANTASTIC
FLAVOR AS HEAL!

MY NOODLES
ARE FLAT
WITH
SPRACH
KNOWLED INTO THEM



I WONDER
HOW MANY
JUDGES
WOULD
SUPPORT THE
NORTHERN
TASTER?

SAY
THE
NINE
PEOPLE
CAN
THE
TASTE



HIS
NORTHERN
BEEN
PRETTY
STEADY!

CHINESE!
SAN JUAN
WESTERN
CLUBS AS AN
INSPIRATION
AND IS MAKING
A SALAD-
STYLE DISH...



LET'S
SEE
HOW
THE
FLAVOR
TURNS
OUT!!



HEY,
NOT
SUCH
HARDY
HEART!



WELL
MENTIONS
THESE
TWO
FLAVORS.
IT'S
A
MIND-
BLOWING
COMBI-
NATION!

COMBINING
THE SAUCE,
NOODLES
AND
TOPPINGS
INTO ONE.



HAVE
SOME-
THING
UP
YOUR
SLEEVE
RIGHT?

DO
YOU?



WHAT
ARE
YOU
THINKING
THIS
TIME?

YOU-
GUESS.



THIS CHICKEN
MEAT IS SOFT
AND TENDER,
FILLED WITH
UMAMI AND
SEASONED
FLAVORFULLY!

AND FINALLY
MY SAVORING
INGREDIENT,
TENDER-SLICED
CHICKEN
BREAST MEAT!



AND FINISH
PLAYING
YOUR GYM!

PLEASE
USE THE
REMAIN-
ING TIME
WISELY.



THE
TIME IS
ALMOST
UP.

CONSES-
TANTS!



YOU'RE
REALLY
GONNA
LOSE.

IF YOU
DON'T.



WITH HIS
SALAD-STYLE
CHILLED
CHINESE
NOODLES!

FIRST UP IS
SARINOMI
MOTOSUGU

サリンミ
モトスグ



THE NOODLES
HAVE THE PERFECT
SPRING. ON TOP OF
THAT, THE SAUCE
MATCHES THE
NOODLES REALLY.
REALLY WELL!

THIS IS
DELICIOUS!



ALL THE
VEGETABLES
MAKE IT
LOOK VERY
APPEALING!

OH,
SALAD-
STYLED
CHILLED
CHINESE
NOODLES



WELL, THEN,
I WILL BE
DISGUSTED, IN



THE
ROAST
BEEF!!

AND
FINALLY...
LY.



AND
ON-
YES

LET-
TICE



THE
ON-
YES

AL-
FALLA



THERE'S
A
WATER-
CRESS



THIS IS
SUCH A
FUN DISH!

YOU CAN
ENJOY
MANY
DIFFERENT
TYPES OF
VEGETA-
BLES



SPLEND-
DISH!

AS
EVIDENCE
OF THE
COURSE
COOK'S
HEART
CARE!



EVERY-
THING IN
THIS DISH
IS TOP
QUALITY!

IT'S A SALAD
WITH A
SOPHISTICATED
FLAVOR. IT
HAS VOLUME,
AND THE
ROAST BEEF
IS PERFECT
AS HELD!



IS
AND-
FINISH!

IT



GOH!



ON TOP OF
THAT, THE
UNIQUE
EXPLORING
FROM THE HEART
THE MOMENT I
BITE INTO IT. IT

IT'S SO
SOFT IT'S
AS IF IT
MELTS IN
MY
MOUTH

SPINACH
CHILLED
CHINESE
NOODLES!

NEXT UP IS
CHINA'S
REPRESENTATIVE,
SARAI
KAZUNARI!

COULDN'T
HAVE
EXPECTED
LESS FROM
A HEAD
CHEF!

SEEMS LIKE
THEY
ENJOYED
YOUR DISH
A LOT.



I NEVER
THOUGHT THE
SOFTNESS OF
THE SPINACH
AND THE
SPICINESS OF
THE CHILI
WOULD GO
THIS WELL
TOGETHER.!

OH-
GROSS!



YOU MADE
THOSE
NOODLES BY
KNEADING
SPINACH INTO
THE DOUGH.

OH.



THE CHILI OIL
MAKES THE
DISH REALLY
STIMULATING.
JUST BY
LOOKING
AT IT!

A LARGE
AMOUNT OF
GLUTTERED
UP SPINACH
COOKED IS
USED IN
THE SAUCE.





WITH YOURS-
STYLE
COUPPIN
CHILLED
CHINESE
NOODLES!

LAST IS
TOKYO'S
REPRESENTA-
TIVE,
AJIYOSHI
YOURSE,



SO THIS IS
WHAT
GAVE THE
NOODLES
SUCH A
FABULOUS
FLAVOR!

THERE'S A
LOT OF
POWDER
STUCK
ON THE
NOODLES.

HOW-
J

THIS IS
SERIOUS
UP
AMAR-
BEE!

AMAR-
BEE!

YOU DON'T
EVER NEED TO
DO THE NOODLES IN
THE SAUCE!
THE NOODLES
ARE ALREADY
FLAVORED
REALLY WELL!

WHAT
IS
THIS?

WHAT
HELL, IT
TASTE
LIKE I
'E SAT IN
WITH THE
SAUCE!

A
HOW-
BEE

THEN
WHAT
ABOUT
THE
SAUCE?

WHAT DO
UP LIKE TO
KNOW, OUT
THE
FLAVOR?

THE
SPICE ON
THIS IS
GOOD
AND
DELICIOUS.

HE ALSO
POWDERED
POPP
PEANNS TO
FURTHER
FLAVOR
THE
NOODLES!

IT'S...
ZHA
GAY!



BUT IN THIS CHAL, BY MIXING A TWIN SALAD AND ADDING FLAVORING TO THE NOODLES, WE BROUGHT OUT THE FLAVORS FROM ALL THREE COMPONENTS OF THE CHAL!

IN NORMAL CHILLED CHINESE NOODLES, THE SALUCE IS USUALLY SO STRONG IT TAKES OVER THE FLAVOR OF THE NOODLES AND OTHER INGREDIENTS.







THE COLORFUL
TOPPING AND
THE TEN
NOODLES THAT
CATCH THE
SAUCE... THIS
WONDERFUL DISH
MANAGED TO
BALANCE EVERY
ASPECT
PERFECTLY!

HE MANAGED
TO BRING OUT
A LARGE
AMOUNT OF
UMAMI FROM
THE SHALLOTTS
AND GARLIC IN
THE SAUCE...

THIS DISH
IS NOT
JUST FOR
SHOW!



HE LOOKED
LIKE HE
WENT
FOR IT AT
ALL...

I DIDN'T
EXPECT
YOUR
DISH TO HAVE
SUCH GOOD
FISH FLAVOR...



JUDGES,
PLEASE RAISE
THE NAME
PLATE OF THE
CONTESTANT
YOU WANT TO
ELIMINATE!

LET THE
VOTING
BEGIN!



THIS MAY
BE THE
HARDEST
DECISION
YET...

YES...



MAAO...

THIS IS...





Light: Kamenaka Motowaki







THERE'S A
LOT OF
WATER AT THE
BOTTOM OF
SHIMONAKA'S
DISH...!

WHAT...?



THE
DRESSING'S
FLAVOR IS
RUINED!!

AND
BECAUSE
OF THAT,



VEGE-
TABLES
PRODUCE
A LOT OF
WATER.

YES.



THE WATER
IS FROM
ALL THE
VEGETA-
BLES!

AHH,
LOOK!





☆ "MISTER ALIKKO" ANIME CHARACTER INTRODUCTION

YAMAOKA MITSUKO -KUN

EXCITE, NO TRANSLATION



TEKASAMA
DASUKU



SAIKO SCANS

RECRUITING

THESE PROJECTS HAVE BEEN STALLED
LONG ENOUGH. WE NEED SLAVES
PEOPLE TO COMPLETE THESE :

STRIKE THE BLOOD :

PROOF READER

GENTLEMAN DEVIL :

TRANSLATOR (CHINESE --> E)

(SORRY FOR THE DELAY ON MISTER
AJIKKO. WE HAD TROUBLE GETTING AN
AVAILABLE TRANSLATOR. IF YOU WANT TO
HELP SPEED THIS PROJECT UP, CONTACT
US ON THE EMAIL BELOW)

CONTACT US @ :

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